3 Series
1 Series
Heated Cabinets

USER MANUAL

3 Series

1 Series

Metro Heated Cabinets are for Hot Food Holding applications only

InterMetro Industries Corporation
Wilkes-Barre, PA 18705
570-825-2741 www.metro.com

EMERSON

C5

FOOD SETTINGS GUIDE

Breads	
Biscuit, Buttermilk Mini	175˚ (79˚C)
Croissants, Sliced	155˚ (68˚C)
French Toast, Thin Slice	175˚ (79˚C)
Waffles, Original	175˚ (79˚C)
Pancakes	175˚ (79˚C)
Pizza	175˚ (79˚C)
Rolls	175˚ (79˚C)
Dough (Proofing)	90-100˚ (32-38˚C)
Meats	
Prime Rib	175˚ (79˚C)
Hamburgers	180˚ (82˚C)
Hot Dogs	170˚ (77˚C)
Roast Beef	175˚ (79˚C)
Roast Pork	175˚ (79˚C)
Ribs (Pork Spareribs)	175˚ (79˚C)
Poultry	
Chicken, Boneless, Skinless	175˚ (79˚C)
Chicken, Thigh, Baked, Fried	175˚ (79˚C)
Chicken, Full Breast	175˚ (79˚C)
Chicken, Drum, Baked, Fried	175˚ (79˚C)
Chicken, Leg	175˚ (79˚C)
Chicken, Fried Full Breast	175˚ (79˚C)
Chicken, Fried Thigh	175˚ (79˚C)
Chicken, Fried Drum	175˚ (79˚C)
Chicken, Fried Boneless Skinless	175˚ (79˚C)
Chicken, Whole Roasted	170˚ (77˚C)
Turkey	175˚ (79˚C)
Vegetables	
Broccoli, Spears	175˚ (79˚C)
Carrots, Sliced, Crinkled	175˚ (79˚C)
Cauliflower, Clusters IQF	175˚ (79˚C)
Corn on the Cob	180˚ (82˚C)
Mixed Vegetables	175˚ (79˚C)
Starches	
Fry, Regular 3/8"	195˚ (91˚C)
Potatoes, Mashed	175˚ (79˚C)
Potatoes, Baked	180˚ (82˚C)
Potatoes, Scalloped	175˚ (79˚C)
Pasta, Elbow Macaroni	180˚ (82˚C)
Rice	180˚ (82˚C)
Lasagna, Meat Sauce & Cheese	185˚ (85˚C)
Beans	175˚ (79˚C)
Fish	
Fish, Baked (Cod Loin) IQF	170˚ (77˚C)
Fish, Batter Dipped	175˚ (79˚C)

Developed in conjunction with the Center for Food Innovation (CFI), Penn State University

⚠ CAUTION ⚠

- WATER PAN MUST BE IN PLACE DURING MODULE OPERATION.
- UNPLUG CABINET FROM WALL AND ALLOW CABINET (AND WATER) TO COOL BEFORE CLEANING OR SERVICING.
- DO NOT SPRAY OR POUR WATER ON THE MODULE WHEN CLEANING AND DO NOT IMMERSE THE MODULE IN WATER. WIPE WITH A DAMP CLOTH AND DRY WITH A TOWEL.
- KEEP CABINET AND MODULE CLEAN. ACCUMULATION OF GREASE AND OTHER DRIPPINGS MAY IGNITE.

Consult User Manual for additional operation and maintenance information

Part Number: C05-960

3 & 1 SERIES
OPERATING INSTRUCTIONS

METRO

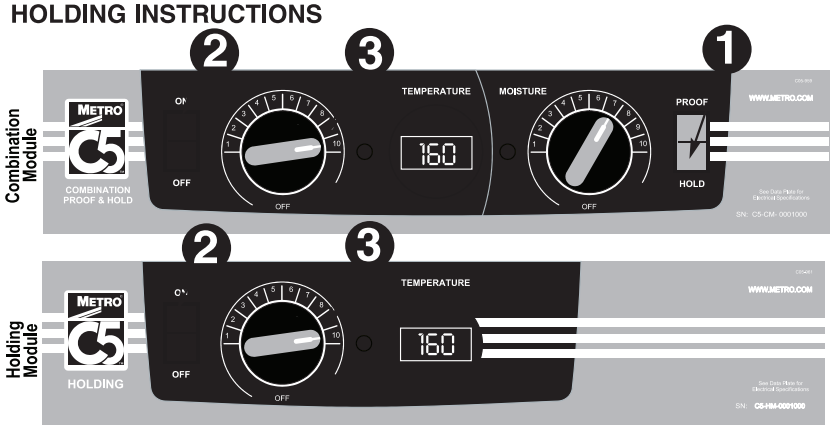
BASIC CABINET SETUP

A. Refer to DATA PLATE for electrical requirements. 2000 Watt cabinets require 20 amp individual branch circuit and receptacle. **DO NOT MODIFY CORD PLUG**

B. With POWER switch OFF, plug into 120 VAC grounded receptacle.

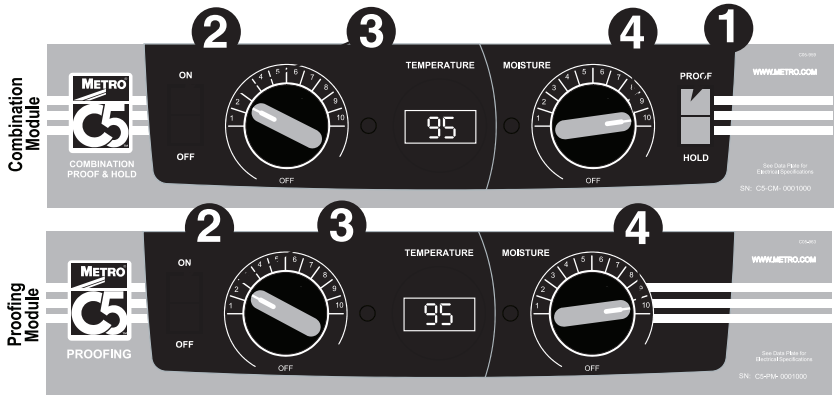
C. Fill water pan to top with clean HOT tap water for Proofing or if moisture is desired for Holding. Check water lever every 3 hours (2 hours when Proofing) and refill with clean HOT tap water as necessary. Water pan does not have to be filled for Holding. Proofing requires water pan to be filled.

HOLDING INSTRUCTIONS



1) Set Combination Module switch to **HOLD**
2) Set POWER switch to the **ON** position.
3) Set TEMPERATURE control to **10.**
4) Pre-heat cabinet until desired temperature is reached (typical heat-up time from 72˚(22˚C) ambient to 160˚(71˚C) is approximately 45 minutes).
5) Re-set TEMPERATURE control and adjust as necessary to reach desired temperature (setting 6-8 is typical for 150˚(66˚C) to 160˚ (71˚C)). Power indicator light will turn on and off as the heat thermostat cycles.

PROOFING INSTRUCTIONS



1) Set Combination Module switch to **PROOF**
2) Set POWER switch to the **ON** position.
3) Set TEMPERATURE control to **2.**
4) Set MOISTURE control to **10.**
5) Pre-heat cabinet until desired temperature and humidity is reached (typical heat-up time from 72˚(22˚C) ambient to 95˚(35˚C) and 95% relative humidity is approximately 30 minutes).
6) Adjust settings as necessary to reach desired temperature and humidity levels. Power indicator lights will turn on and off as the heat and moisture thermostats cycle.

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SAFETY INFORMATION

WARNING: Follow all food safety guidelines. Pre-heat the cabinet to the desired temperature before placing cooked, hot food into the cabinet. This is not a re-thermalizing cabinet. Food must be at the appropriate temperature before being placed into this cabinet. Use a food probe to check internal food temperature — the cabinet temperature is not necessarily the internal food temperature.

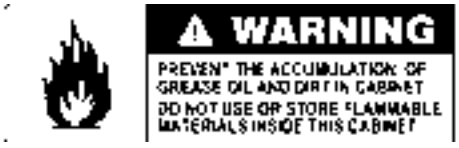
WARNING: Only factory approved service agents should attempt to service, repair or replace electrical components, wiring or power cord.

WARNING: Unplug the cabinet before cleaning or servicing. Do not wash the cabinet with a water jet or high pressure water.

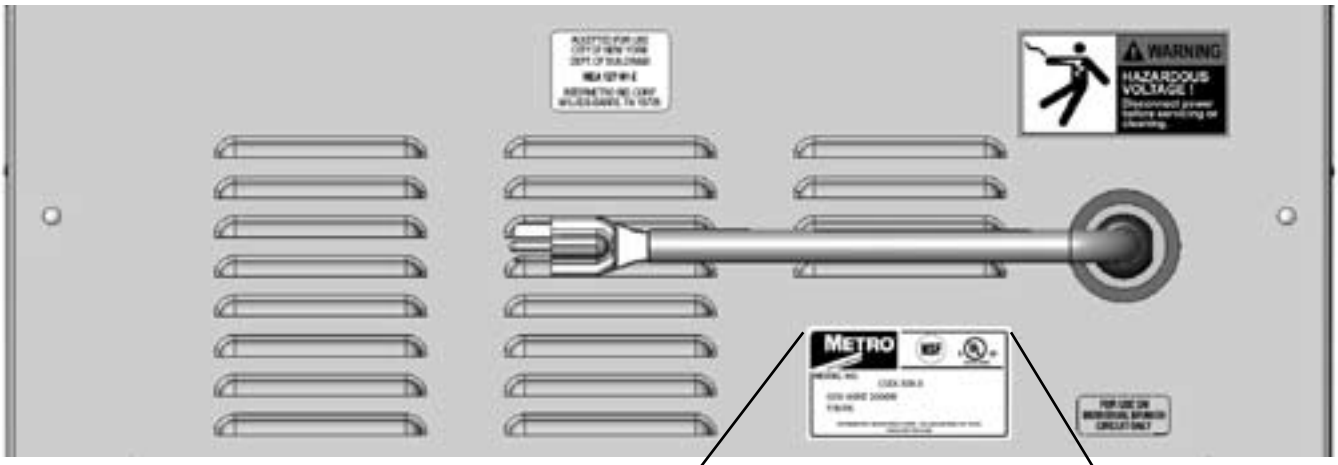
WARNING: This cabinet is for hot food holding applications only.

CAUTION: Do not spray or pour water into the module. To clean the cabinet, wipe with a damp cloth and dry with a towel. Use only cleaning agents approved for aluminum.

CAUTION: Water dripping onto the floor from open doors can be a slip hazard.


WARNING
PREVENT THE ACCUMULATION OF
GREASE OIL AND DIRT IN CABINET
DO NOT USE OR STORE FLAMMABLE
MATERIALS INSIDE THIS CABINET

IDENTIFYING YOUR CABINET



For future reference, note the serial and model number, found on the data plate of the cabinet, here.

Serial number _____

Model number _____

Date the cabinet was put into service _____

Fill out and return the warranty card located at the back of this manual.

PART NUMBERING

C5 1 SERIES CABINET

C5 1 9 — H FC — 4 A

CABINET NAME

CABINET TYPE
1 = UN-INSULATED

CABINET SIZE (HEIGHT)
9 = FULL
7 = 3/4
5 = 1/2

MODULE
C = C5-CM2000, COMBO, 2000 W.
H = C5-HM2000, HOLDING, 2000 W.
P = C5-PM1500, PROOFER, 1440 W.

DOOR
FC = FULL CLEAR

SLIDES:
L = FIXED, LIP LOAD
U = ADJUSTABLE, UNIVERSAL
4 = FIXED WIRE

A = ACCESSORIES

C5 3 SERIES CABINET

C5 3 9 — HL DS — U A

CABINET NAME

CABINET TYPE
3 = INSULATED

CABINET SIZE (HEIGHT)
9 = FULL
7 = 3/4
5 = 1/2

MODULE
C = C5-CM2000, COMBO, 2000 W.
H = C5-HM2000, HOLDING, 2000 W.
P = C5-PM1500, PROOFER, 1440 W.
HL = C5-HM1500, HOLDING, 1440 W.
CL = C5-CM1500, COMBO, 1440 W.

DOOR(S)
FS = FULL SOLID
DS = DUTCH SOLID
FC = FULL CLEAR
DC = DUTCH CLEAR

SLIDES:
L = FIXED, LIP LOAD
U = ADJUSTABLE, UNIVERSAL
4 = FIXED WIRE

A = ACCESSORIES

INSTALLATION AND SET-UP

1. Check for Shipping Damage: Check the packaging and cabinet for shipping damage after unloading the unit, and after removing all the packaging.
2. The receiver of this product is responsible for filing freight damage claims. This equipment must be opened immediately for inspection. All visible damage must be reported to the freight company within 48 hours and must be noted on freight bill at the time of delivery.
3. Concealed damage is your responsibility — you must advise the carrier of any loss or damage within 15 days after receipt of the cabinet. If there is damage, retain the original packaging for inspectors.
4. After unpacking the cabinet, remove all tape and packing material from the inside as well as outside of the unit.
5. Any protective covers (plastic or paper sheet) on the sheet metal or clear door, if applicable, must also be removed before turning the cabinet on.

   WARNING: Only factory approved service agents should attempt to service, repair or replace electrical components, wiring or the power cord.

6. Refer to the data plate at the lower rear of the cabinet for the electrical specifications. With the power switch off, plug the cord into a 120 VAC, 60 cycle, grounded receptacle. Cabinets rated at 2000 watts must be plugged into a 20-amp receptacle and must be used on an individual branch circuit. Cabinets rated at 1440 watts may be plugged into either a 15 amp or a 20-amp receptacle.

15 Amp Outlet
For 1440 Watt Cabinets

20 Amp outlet
For 1990 Watt Cabinets

(1440 watt cabinets can be plugged into 20 Amp outlet)

CAUTION: A 3 Series cabinet (polymer Insulation Armour panels on the sides, top and rear) must not be placed next to char broilers. Allow 18" (46cm) between the Insulation Armour and any cooking equipment. Do not allow hot kitchen equipment whose surfaces exceed 200°F (90°C) to touch the panels.

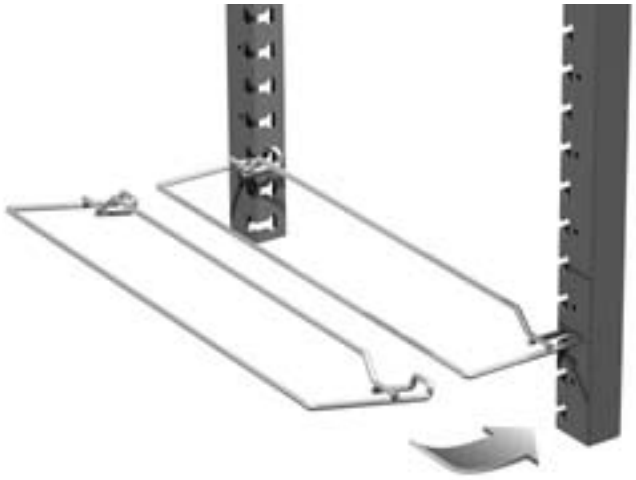
WARNING: Do not allow combustible materials to be stored or accumulate on, under or next to the cabinet. Do not block any ventilation louvers or slots.

INSTALLATION AND SET-UP (continued)

SLIDE INSTALLATION

The rack uprights have been installed at the factory. If removed for cleaning, reinstall by hanging them on the shoulder rivets on the side walls of the cabinet.

TOP VIEW



3" PAN CAPACITY UNIVERSAL SLIDES

(ITEM #17 ON REPLACEMENT PARTS LIST, PAGE 13)

FULL HEIGHT

3/4 HEIGHT

UNIVERSAL WIRE SLIDE

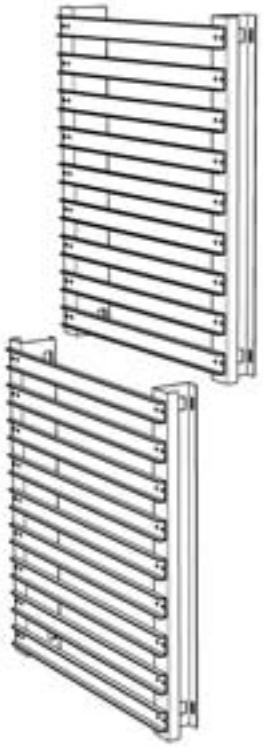
(ITEM #19 ON REPLACEMENT PARTS LIST, PAGE 13)

1/2 HEIGHT

INSTALLATION AND SET-UP (continued)

CORRECT ORIENTATION OF LIP LOADED SLIDES

(ITEM #18 ON REPLACEMENT PARTS LIST, PAGE 13)



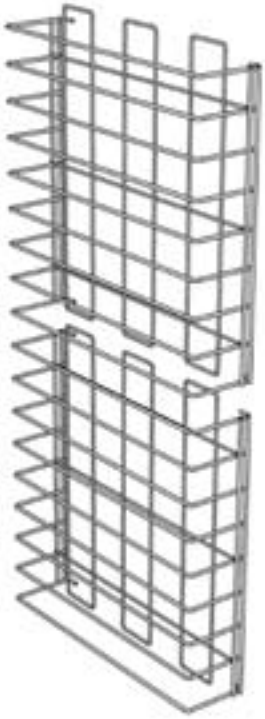
FULL HEIGHT

3/4 HEIGHT

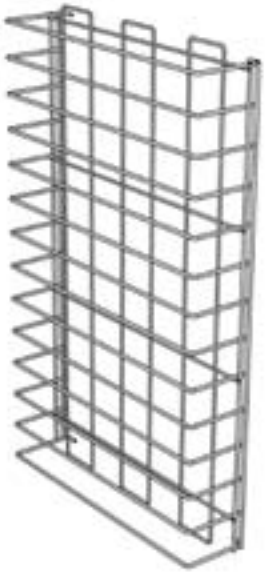
1/2 HEIGHT

CORRECT ORIENTATION OF FIXED WIRE SLIDES

(ITEM #16 ON REPLACEMENT PARTS LIST, PAGE 13)



FULL HEIGHT



3/4 HEIGHT

1/2 HEIGHT

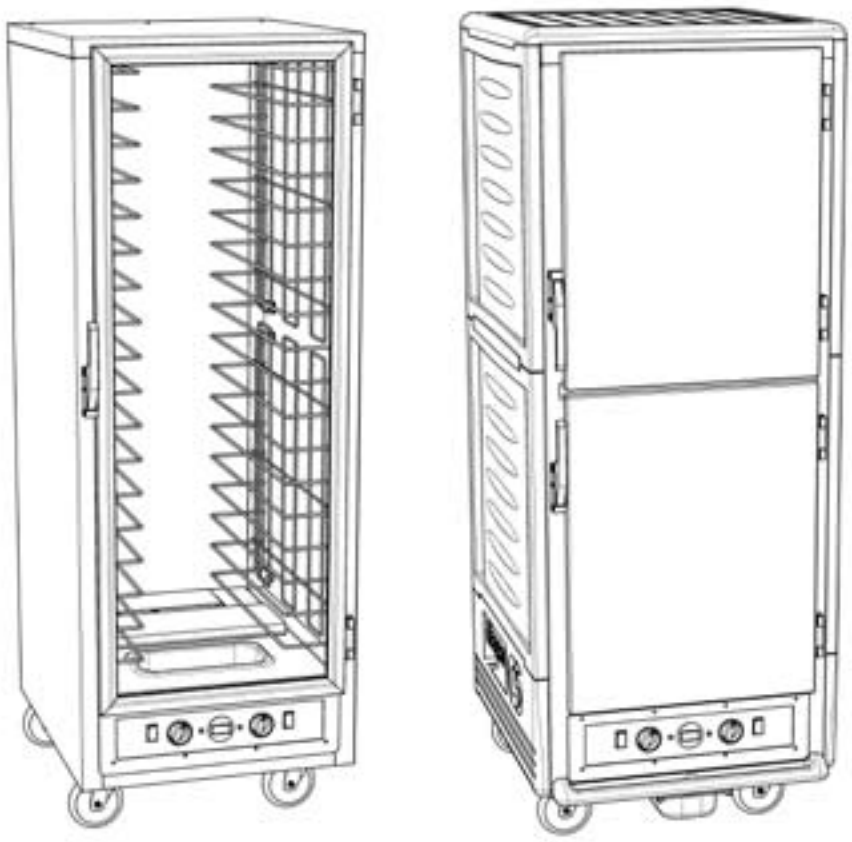
REVERSING THE DOORS

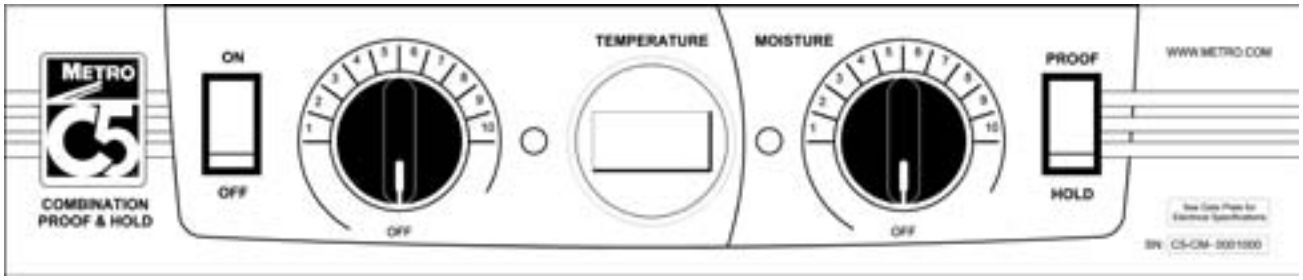
The door on your cabinet can be reversed to accommodate a right- or left-hand opening. The cabinet has been shipped with the hinges mounted on the right-hand side. To reverse, follow the instructions listed below:

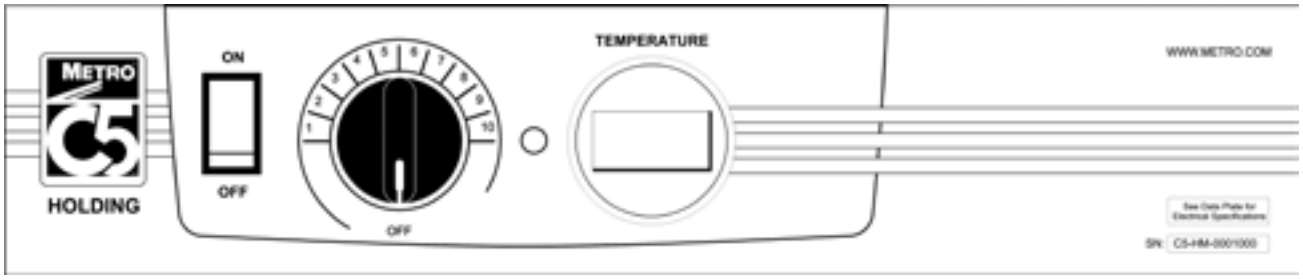
1. With the door in the closed position, remove the hinge pin by driving it out using a hammer and a drive pin or small diameter screwdriver.
2. Once the pins are removed grasp the door firmly and pull the latch lever, this will release the door. Set the door aside being careful not to damage the gasket.
3. Remove the screws from the left side of the cabinet and set aside. Then remove the cabinet mounted part of the hinge and remount to the left side of the cabinet. Put the screws removed from the left side of the cabinet into the remaining holes on the right side of the cabinet. Tighten all screws before proceeding.
4. Relocate the latch plate(s) from the left side to the right by removing the two mounting screws. Tighten all screws before proceeding.
5. Rotate the door 180 degrees and align the door mounted hinge part with the cabinet mounted hinge part and tap the hinge pin into place so the top of the pin is flush with top of the cabinet mounted hinge part. Invert the door latch by removing the black plastic screw covers and remove the screws holding the latch in place.

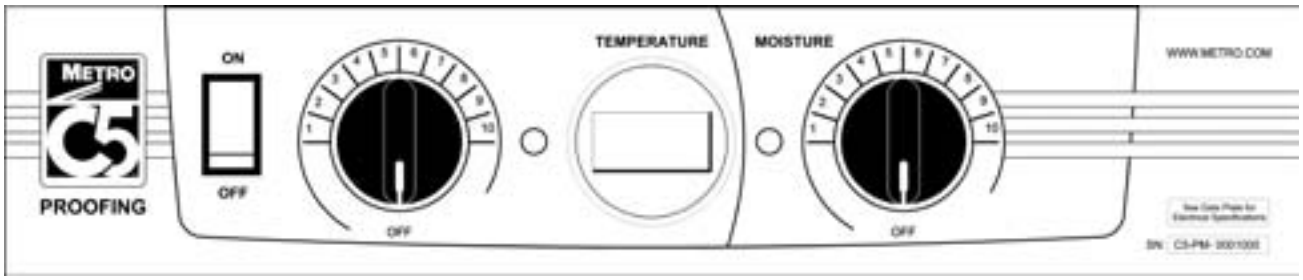
PRODUCT FEATURES

- The module has been placed at the base of the cabinet for easy accessibility and efficient operation.
- Clearly-marked control panel for easy viewing allows climate adjustments without opening the door.
- Removable water pan.
- Cabinet designed with drip trough and catch pan to contain condensation drippage.
- Field reversible, gasketed door.
- Easy pull adjustable magnetic door latch.
- Cord keeper at rear of cabinet.
- All components — door, module, slide racks — are removable to permit thorough, obstruction-free cleaning.









OPERATING INSTRUCTIONS

Power-Up & Pre-Heat

Your C5 1 Series or 3 Series cabinet may be equipped with one of three modules:

- COMBINATION PROOF & HOLD MODULE
- HOLDING MODULE
- PROOFING MODULE

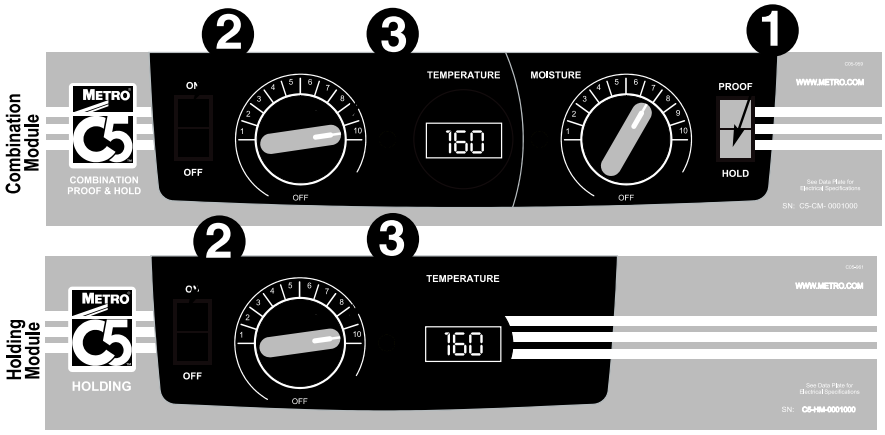
A. Refer to the DATA PLATE for electrical requirements. 2000 watt cabinets require a 20 amp individual circuit and receptacle. Cabinets rated at 1440 watts may be plugged into either 15 or 20 amp receptacles. **DO NOT MODIFY CORD PLUG.**

B. With POWER switch OFF, plug into a 120 VAC grounded receptacle.

C. Fill the water pan to 1/2" from the top with clean HOT tap water for Proofing or if moisture is desired for Holding. Check water level every 3 hours (2 hours when Proofing) and refill with clean HOT tap water as necessary. Water pan does not have to be filled for Holding. Proofing requires water pan to be filled.

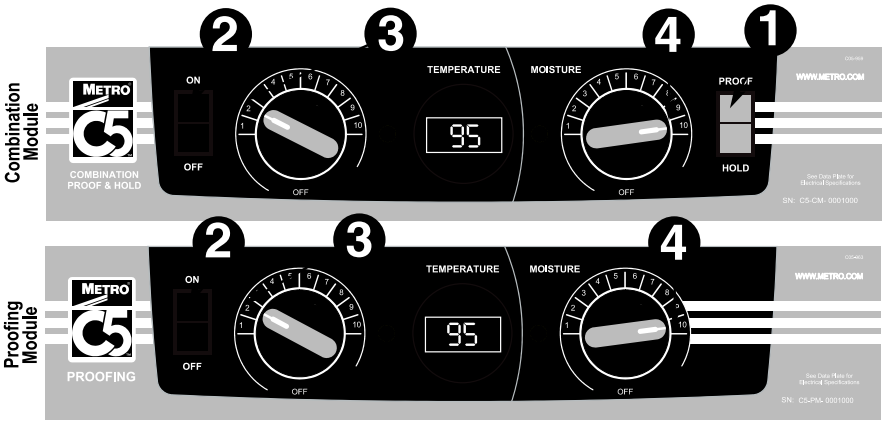
HOLDING INSTRUCTIONS

1) Set Combination Module switch to **HOLD.**
2) Set POWER switch to the **ON** position.
3) Set TEMPERATURE control to **10.**
4) Pre-heat cabinet until desired temperature is reached (typical heat-up time from 72° ambient to 160° is approximately 45 minutes).
5) Re-set TEMPERATURE control and adjust as necessary to reach the desired temperature (setting 6-8 typical for 150° to 160°). Power indicator light will turn on and off as the heat thermostat cycles.



PROOFING INSTRUCTIONS

1) Set Combination Module switch to **PROOF.**
2) Set POWER switch to the **ON** position.
3) Set TEMPERATURE control to **2.**
4) Set MOISTURE control to **10.**
5) Pre-heat cabinet until desired temperature and humidity is reached (typical heat-up time from 72° ambient to 95° and 95% relative humidity is approximately 30 minutes).
6) Adjust settings as necessary to reach the desired temperature and humidity levels. Power indicator lights will turn on and off as the heat and moisture thermostats cycle.



When the power switch is on, the blower is always energized, circulating air, and the digital thermometer is always displaying the cabinet temperature. When the thermostat senses heat is required, the appropriate indicator will light and the heater element will begin to produce heat.

- At the end of the operating day, it is not necessary to disrupt the temperature setting to turn the cabinet off. By switching the power switch off, the cabinet is no longer operating. When resuming operations, switch the power on and the cabinet will attain the previous temperature and moisture levels.

CAUTION: The water pan must be in place during module operation.

CAUTION: Water inside this cabinet's pan is hot during use! Turn off and allow the water to cool before emptying the pan.

NOTE: The POWER switch is not a foot switch. Using it as a foot switch can damage the switch and make the cabinet inoperable.

WARNING: Follow all food safety guidelines. Preheat the cabinet to the desired temperature before putting cooked, hot food into the cabinet. This is not a rethermalization cabinet. Food must be at the appropriate temperature before being placed into this cabinet.

- Your C5 1 Series or 3 Series cabinet is capable of creating some humid air. As you operate the cabinet and open and close the door(s), condensation may form on the inside surfaces of the cabinet. Some dripping of water may occur to the outside of the cabinet particularly at the door seals. Water may also drip off opened doors onto the floor.

CAUTION: Water dripping onto the floor from open doors can be a slip hazard.

NOTE: When turning the cabinet off at the end of the workday, it is recommended to leave the door(s) open to prevent heat and condensation build up within the cabinet.

FOOD HOLDING GUIDELINES

A. CM2000/HM2000

Recommended Food Holding Guidelines

Food Product	Covered/Uncovered	Temperature Setting °F*
Baked Fish	Uncovered	175
Baked Potatoes	Uncovered	180
Biscuit	Uncovered	180
Broccoli	Covered	170-175
Chicken Nuggets	Uncovered	175
Corn on the Cob	Covered	170-175
Croissants	Uncovered	175
Egg Patties	Covered	180
French Fries**	Uncovered	185
Fried Chicken	Uncovered	180-185
Fried Fish	Uncovered	180
Hamburgers	Covered	180
Lasagna	Covered	185
Mashed Potatoes	Covered	175
Mixed Veggies	Covered	170-175
Pancakes	Covered	175
Pasta	Covered	180
Peas	Covered	170-175
Pizza	Uncovered	175-180
Roast Beef	Uncovered	170-180
Roast Pork	Uncovered	170-180
Scalloped Potatoes	Covered	175
Strip Steak	Uncovered	160-170
Turkey	Uncovered	170-180
Waffles	Covered	175
Whole Chicken	Uncovered	170-180

*Temperatures are guidelines only, based on opening cabinet doors every 15 minutes.

**Lightly salted for best quality.

Developed by Penn State University School of Hotel, Restaurant, and Recreation Management

CARE & MAINTENANCE

Cleaning The Cabinet

WARNING: Unplug the cabinet before cleaning or servicing. Do not wash the cabinet with a water jet or high-pressure water.

WARNING: Allow the unit to cool before cleaning, as the interior of the cabinet may be hot enough to burn. Also, allow the water in the pan to cool before removal.

CAUTION: Do not spray or pour water into the control module. To clean the cabinet and module, wipe with a damp cloth and dry with a towel. Use only cleaning agents approved for aluminum.

CAUTION: Do not use strong alkalis as it may discolor aluminum.

- Use cleaners in the proper concentrations. Follow the manufacturer's directions for the cleaning product used. After using any cleaning products, thoroughly rinse all surfaces to remove all residue.
- Use a damp cloth or sponge. Mild soap suitable for aluminum is acceptable. Dry with a clean towel. Wipe up spills as soon as possible and regularly clean the cabinet to avoid staining and difficult to clean conditions.
- If a control knob needs to be removed for cleaning, remove the knob, clean the knob recess and knob, and replace the knob.

1. Make sure the power cord is NOT hooked onto the cord keeper. Open the door(s). If there is water in the pan, remove and empty. Remove the module from the cabinet by lifting up the front enough to clear its detent, and then pull the module away from the cabinet. The power cord slips through the clearance hole at the rear of the cabinet.
2. Remove the slide racks.
3. After cleaning, replace all components. Make sure the slide racks are seated in the hangers correctly.
4. Push the power cord through the plastic snap bushing in the rear of the cabinet and install the module.

CLEANING INSTRUCTIONS for CLEAR, POLYCARBONATE DOORS (if applicable):

The protective masking on the polycarbonate door may be removed by simply peeling it from the door, starting at a top corner and working downward. For regular cleaning, a soft cotton flannel cloth and a cleaner recommended by its manufacturer for use on polycarbonate plastics is suggested. Do not use synthetic cloths or cleaners not intended for polycarbonate plastics as these will scratch and dull the polycarbonate door panel. Additional hints for keeping the door panel clean and clear:

a. Isopropyl (rubbing) alcohol, used as a cleaner, will aid in removing grease smudges and fingerprints.

b. A small amount of liquid dish detergent in a bucket of water will help remove heavier dirt and will help make the clear panel antistatic and therefore less likely to attract dust.

c. A paste-wax recommended for polycarbonate plastics and approved for food service equipment will hide small scratches and return the luster and clarity to the clear door panel as well as reduce the electrostatic attraction of dust.

BASIC TROUBLESHOOTING

Module operation basics:

When the power switch is on, the blower is always energized, circulating air, and the digital thermometer is always displaying the cabinet temperature. A thermostat controls whether an element will be energized depending on the thermostat setting and the air temperature it is sensing. The control knob is used to change the thermostat setting. When a thermostat senses the temperature has gone below its set point, the thermostat contacts close, the appropriate indicator will light and the heater element will begin to produce heat. When the thermostat senses the temperature has reached its set point, the contacts open, the indicator light will go out and the heater element will stop producing heat.

Holding Module: The holding module has one heating element. It is in the air duct and heats up the air as it is circulated in the cabinet. The thermostat senses the return air temperature and will energize the air duct element as required to heat up the cabinet air. Some moisture can be introduced by filling the water pan with warm water and allowing the warm air to pick up the water vapor as the blower circulates the air. There is no heating element to heat the water.

Proofing Module: There are two heating elements in a proofing module. One is in the air duct to heat the air, and one is under the water pan to heat the water and introduce moisture into the cabinet. One thermostat senses the return air temperature and will energize the air duct element as required to heat up the cabinet air. The other thermostat senses the air temperature around the water pan. It will energize the water pan element to heat the water and release moisture into the cabinet.

Combination Proof and Hold Module: A combination proof and hold module has a mode switch, which allows the module to act as either a holding module or a proofing module. Therefore, it has all the elements of both a holding module and a proofing module. When the mode selector switch is set to HOLD, only the larger wattage air element is used. The water pan element is not used. When the mode selector switch is set to PROOF, the lower wattage air element and the water pan element are used but independently controlled by individual thermostats. See the appropriate paragraph above for more detail on how the Combination Proof and Hold Module operates in either holding or proofing mode.

Element wattages are shown in the chart below:

	20 amp, 2000 watt cabinet		15 amp, 1440 watt cabinet	
	Air Duct element	Water Pan element	Air Duct element	Water Pan element
Combination module	1950 watt and 675 watt	675 watt	1360 watt and 675 watt	675 watt
Holding module	1950 watt	none	1360 watt	none
Proofing module	675 watt	675 watt	675 watt	675 watt

Note: The amp draw for the blower and digital thermometer is approximately 0.8 to 0.9 amps. Add the appropriate amp draw per the element chart above when an element(s) is energized.

WARNING: Only factory approved service agents should attempt to service, repair or replace electrical components, wiring or power cord.

1. **Controls do not work (digital thermometer and indicator light(s) not lit):**
   a. Check that the cabinet is plugged in.
   b. Check that the outlet has power. Is electrical service fuse blown or circuit breaker tripped?
   c. Check that the power switch is in the “On” position.
   d. Check the cabinet wiring from the power cord to the power switch and to the terminal block.
   e. Power switch could be bad.

2. **Temperature too hot:**
   a. Temperature set point is too high. Turn control knob down to a lower setting. Wait several minutes and see if the displayed temperature decreases.
   b. Thermostat may have failed with contacts closed. Check thermostat.
   c. If displayed temperature exceeds 220°F (104°C):
      i. Blower wiring is faulty or disconnected.
      ii. Blower needs replacing. Check blower.
      iii. The thermostat or blower may have failed and the thermal overload device is controlling the temperature. Stop using the cabinet immediately and contact a factory approved service agent.

3. **Temperature too low:**
   a. The cabinet may still be in pre-heat or recovering from a door being opened.
   b. Temperature set point is too low. Turn temperature control knob to a higher setting. Wait several minutes and see if the displayed temperature increases.
   c. A door is not closed or sealing properly.
   d. Blower is not circulating air:
      i. Blower wiring is faulty or disconnected.
      ii. Blower needs replacing.

4. Indicator light is not working:

It is rare that an indicator light will be defective but it is possible. The thermostat contacts may not be closing and therefore the heater element is not being energized. Check the thermostat and pilot light and their respective wiring.

5. No heat generated:

a. If the heat indicator light is on, but the cabinet does not draw the appropriate amperage per the chart above:
   i. Air heater element may be faulty.
   ii. The wiring to the air heater element may be faulty or disconnected.
   iii. The thermostat may be faulty.
b. If the heat indicator light is not on, the thermostat contacts may not be closing and therefore the heater element is not being energized. It is rare that the indicator light will be defective but it is possible. Check the thermostat and pilot light and their respective wiring.

6. Moisture level is too low:

a. If the heat indicator light is on, and the cabinet draws the appropriate amperage per the chart above:
   i. Check that the water pan has water.
   ii. A door is not closed or sealing properly.
   iii. Moisture set point is too low. Turn moisture control knob to a higher setting.
b. If the heat indicator light is on, but the cabinet does not draw the appropriate amperage per the chart above:
   i. Air heater element may be faulty.
   ii. The wiring to the air heater element may be faulty or disconnected.
   iii. The thermostat may be faulty.
c. If the heat indicator light is not on, the thermostat contacts may not be closing and therefore the heater element is not being energized. It is rare that the indicator light will be defective but it is possible. Check the thermostat and pilot light and their respective wiring.

7. Cabinet trips GFCI (ground fault circuit interrupter):

A GFCI receptacle protects against “ground faults” whenever an electrical product is plugged into the GFCI outlet by constantly monitoring the electricity for any loss of current. If the current flowing out of the receptacle differs by a small amount from that returning, the GFCI quickly switches off power to that circuit. The GFCI interrupts power extremely fast to minimize the possibility of an electric shock.

a. The heater element may absorb some moisture into its casing and insulation during shipment or during long periods of not being used (such as during the summer in a closed school kitchen). Plug the cabinet (without water in the water pan) into a non-GFCI outlet, set the temperature to “10” and let it run for 30-60 minutes to dry out any moisture the element may have absorbed. (If it trips the standard circuit breaker call factory approved service agent.) After drying the element, plug the cabinet into the GFCI outlet; the cabinet should run without tripping the GFCI.
b. If the cabinet still trips the GFCI, call a factory approved service agent.

SERVICE and REPLACEMENT PARTS

C5 1 & 3 SERIES CABINETS

ITEM #	Replacement Part No.	Description
CABINET BODY		
1	RPC5-19-FCDR	COMPLETE FULL HEIGHT CLEAR DOOR
	RPC5-17-FCDR	COMPLETE 3/4 HEIGHT CLEAR DOOR
	RPC5-15-FCDR	COMPLETE 1/2 HEIGHT CLEAR DOOR
	RPC5-39-TCDR	COMPLETE TOP CLEAR DUTCH DOOR
	RPC5-39-BCDR	COMPLETE BOT. CLEAR DUTCH DOOR
2	RPC5-39-FSDR	COMPLETE FULL HEIGHT SOLID DOOR
	RPC5-37-FSDR	COMPLETE 3/4 HEIGHT SOLID DOOR
	RPC5-35-FSDR	COMPLETE 1/2 HEIGHT SOLID DOOR
	RPC5-39-TSDR	COMPLETE TOP SOLID DUTCH DOOR
	RPC5-39-BSDR	COMPLETE BOT. SOLID DUTCH DOOR
3	RPC14-119	DOOR HINGE (QTY. 1)
4	RPC14-118	DOOR LATCH (INCLUDES LATCH AND STRIKE PLATE)
5	RPC06-910A	FULL HEIGHT CLEAR DOOR GASKET
	RPC06-910B	3/4 HEIGHT CLEAR DOOR GASKET
	RPC06-910C	1/2 HEIGHT CLEAR DOOR GASKET
	RPC06-910D	CLEAR DUTCH DOOR GASKET
6	RPC06-916A	FULL HEIGHT SOLID DOOR GASKET
	RPC06-916B	3/4 HEIGHT SOLID DOOR GASKET
	RPC06-916C	1/2 HEIGHT SOLID DOOR GASKET
	RPC06-916D	SOLID DUTCH DOOR GASKET
7	B5DNB	5" BRAKE CASTER
	RPQC02-248	6" BRAKE CASTER
8	B5DN	5" SWIVEL CASTER
	B5DRN	5" RIGID CASTER
	RPQC02-247	6" SWIVEL CASTER
9	RPQC03-001	STATIONARY EQUIPMENT LEG (QTY. 1)
10	RPC5-DPTRH	POLY DRIP THROUGH & SCREWS
11	RPC06-179	DRIP PAN

ITEM #	Replacement Part No.	Description
CABINET BODY ***(Continued)***		
12	RPC5-1-RHANDLE	REAR HANDLE & SCREWS (USED ONLY ON 1 SERIES)
13	RPC5-TRVL	TRAVEL LATCH
14	RPC5-1-BMPR	1 SERIES CORNER BUMPERS (2 FRONT, 2 REAR & SCREWS)
15	RPC13-106	POWER CORD BUSHING
16*	C5-13-FW-9	FULL HEIGHT FIXED WIRE SLIDES
	C5-13-FW-7	3/4 HEIGHT FIXED WIRE SLIDES
	C5-13-FW-5	1/2 HEIGHT FIXED WIRE SLIDES
17*	C5-13-U-9	FULL HEIGHT UNIVERSAL SLIDES
	C5-13-U-7	3/4 HEIGHT UNIVERSAL SLIDES
	C5-13-U-5	1/2 HEIGHT UNIVERSAL SLIDES
18*	C5-13-L-9	FULL HEIGHT LIP LOAD SLIDES
	C5-13-L-7	3/4 HEIGHT LIP LOAD SLIDES
	C5-13-L5	1/2 HEIGHT LIP LOAD SLIDES
*See pages 4 and 5 for slide identification. All slides sold in pairs.		
19	C5-USLIDECPR	CHROME UNIVERSAL WIRE SLIDES — 1 PAIR
	C5-USLIDESPR	SS UNIVERSAL WIRE SLIDES —1 PAIR
20	C5-SHELF	ACCESSORY SHELF (USED WITH UNIVERSAL UPRIGHTS)
OUTSIDE POLY PANELS ON C5 3 SERIES CABINETS		
23	RPC3-IA-TPNL	TOP PANEL — INCLUDES SCREWS
24	RPC3-IA-SD27	27" SIDE PANEL — INCLUDES SCREWS
25	RPC3-IA-SD21	21" SIDE PANEL — INCLUDES SCREWS
26	RPC3-IA-BTPNL	BOTTOM SIDE PANEL — INCLUDES SCREWS
27	RPC3-IA-RTNR	MIDDLE PANEL RETAINER — INCLUDES SCREWS
28	RPC5-3-BASECLP	BOTTOM PANEL CLAMP & SCREWS

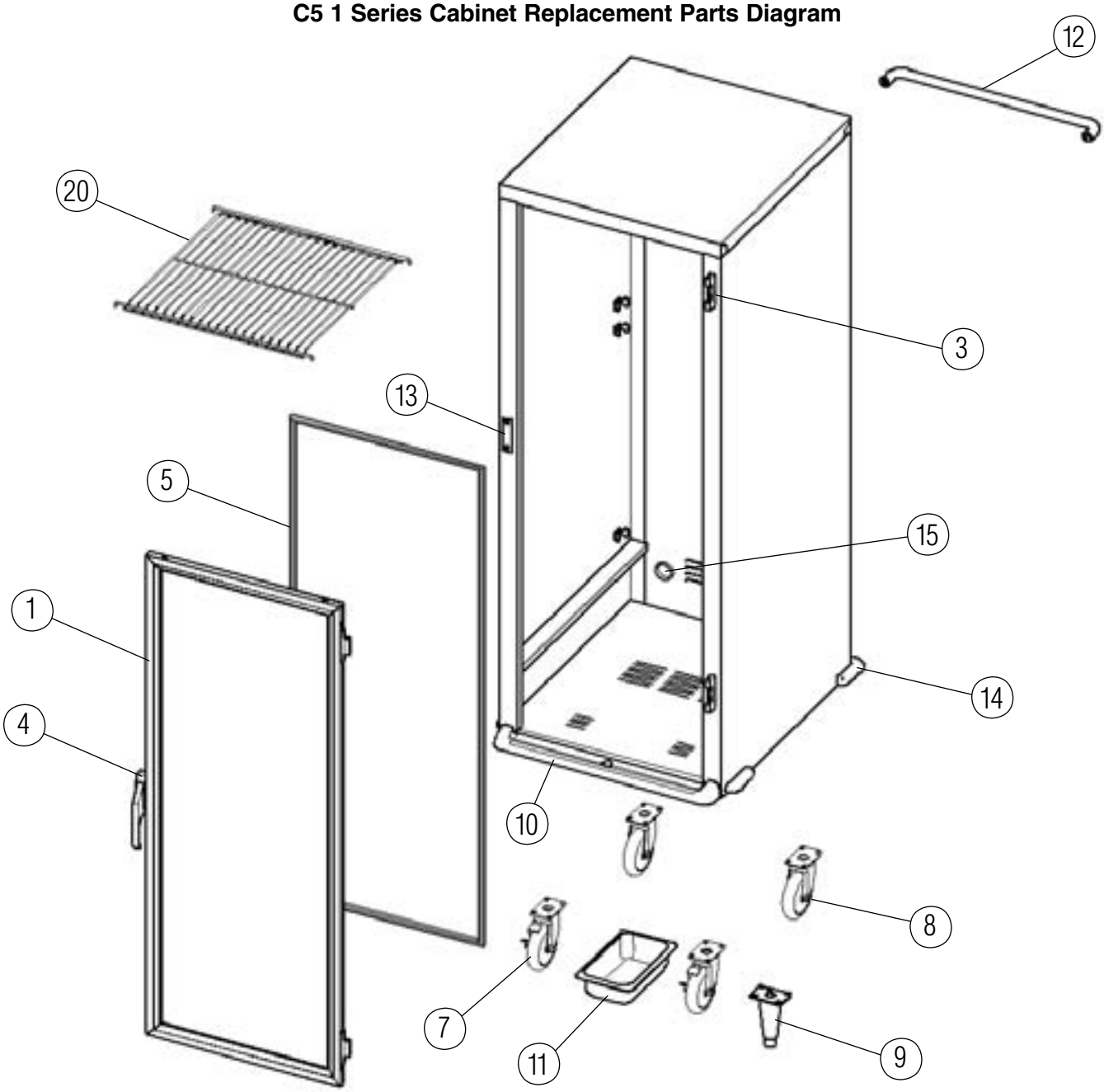
SERVICE and REPLACEMENT PARTS (continued)

C5 1 & 3 SERIES CABINET MODULES

ITEM#	PART #	DESCRIPTION	MODULE TYPE: COMBO / MODULE ELECTRICAL RATING: 1990W QTY	HOLDING 1990W QTY	PROOFER 1440W QTY	COMBO 1440W QTY	HOLDING 1440W QTY
30	RPC13-127	POWER SWITCH (RED)	1	1	1	1	1
31	RPC13-128	SELECTOR SWITCH (WHITE)	1	1			
32	RPC06-913	THERMOSTAT KNOB	2	1	2	2	1
33	RPC13-234	THERMOSTAT	2	1	2	2	1
34	RPC09-213	THERMOSTAT MOUNTING CUP	2	1	2	2	1
35	RPC13-246	YELLOW INDICATOR LIGHT	2	1	2	2	1
36	RPC13-237	DIGITAL THERMOMETER	1	1	1	1	1
37	RPC13-183	THERMOMETER TRANSFORMER	1	1	1	1	1
38	RPC11-191	BLOWER INTAKE COLLAR	1	1	1	1	1
39	RPHM20-2103	BLOWER	1	1	1	1	1
40	RPC13-238	HEAT ELEMENT, M SHAPED, 1950W	1	1			
40A	RPC13-239	HEAT ELEMENT, M SHAPED, 1360W				1	1
41	RPC13-236	HEAT ELEMENT, U SHAPED, 675W	2		2	2	
42	RPC13-198	THERMAL CUT-OUT	1	1	1	1	1
43	RPC13-099	POWER CORD, 20A	1	1			
43A	RPC13-017	POWER CORD, 15A			1	1	1
44	RPC13-098	STRAIN RELIEF BUSHING, 20A CORD	1	1			
44A	RPC13-083	STRAIN RELIEF BUSHING, 15A CORD			1	1	1
45	RPC13-096	TERMINAL BLOCK	1	1	1	1	1
46	RPC07-055	GROMMET	1	1	1	1	1
47	RPC56-SCLP	SENSOR & BULB CLAMP KIT	1	1	1	1	1
48	RPC11-185	SS WATER PAN	1	1	1	1	1
49	RPC06-206	STEM BUMPER, MODULE STOP	2	2	2	2	2

SERVICE and REPLACEMENT PARTS (continued)

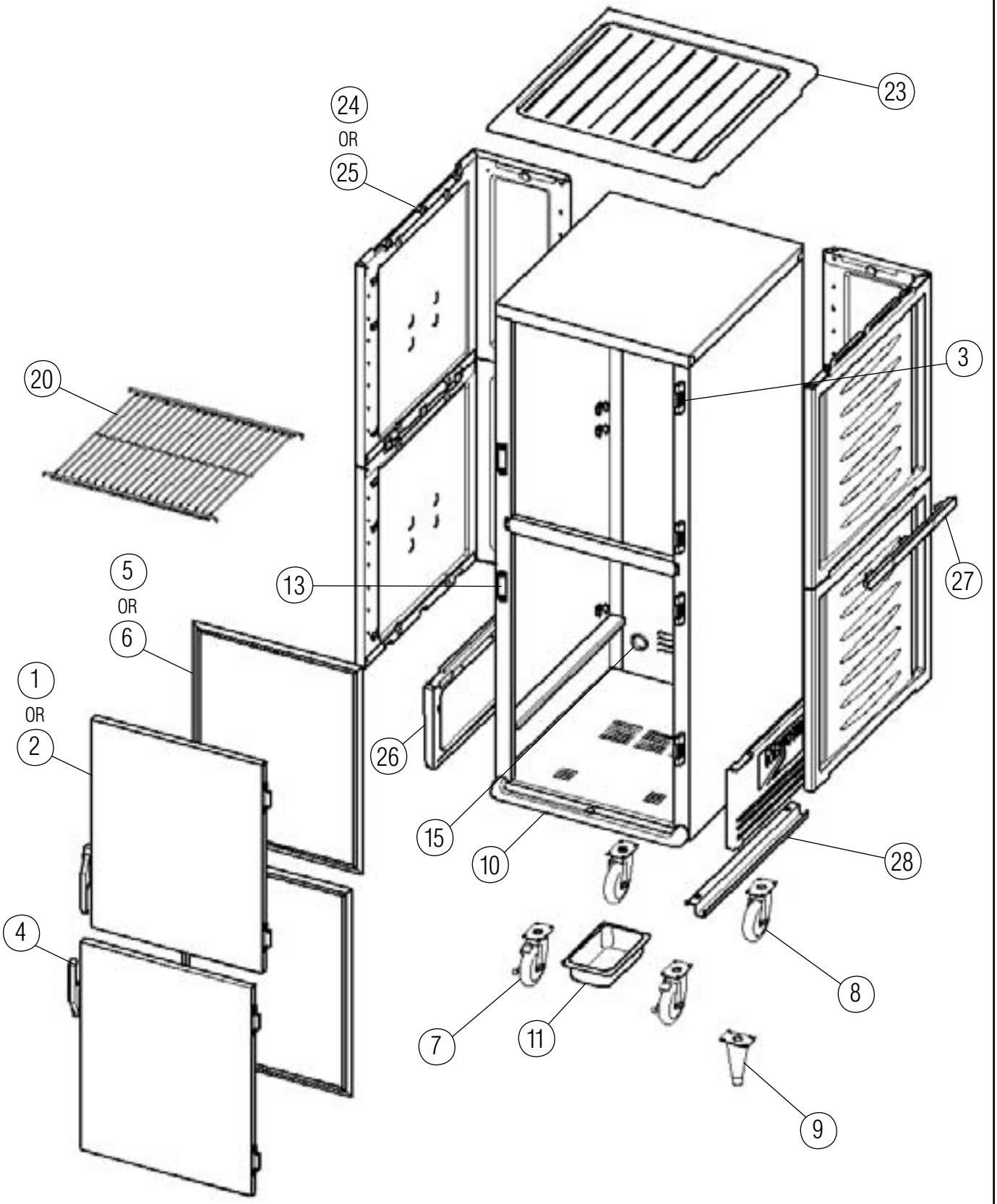
C5 1 Series Cabinet Replacement Parts Diagram



*See pages 4 and 5 for slide identification. All slides sold in pairs.

SERVICE and REPLACEMENT PARTS (continued)

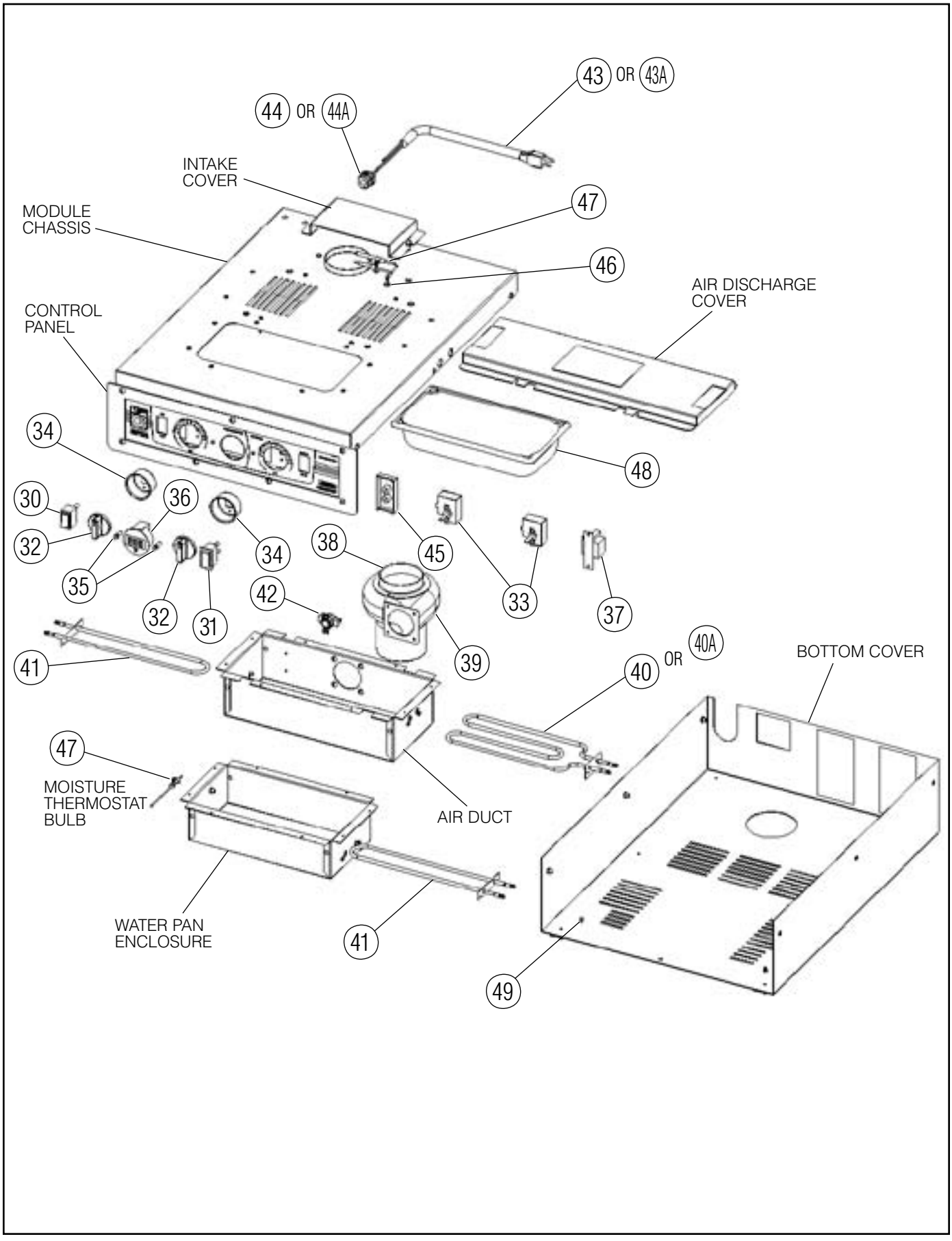
C5 3 Series Cabinet Replacement Parts Diagram



*See pages 4 and 5 for slide identification. All slides sold in pairs.

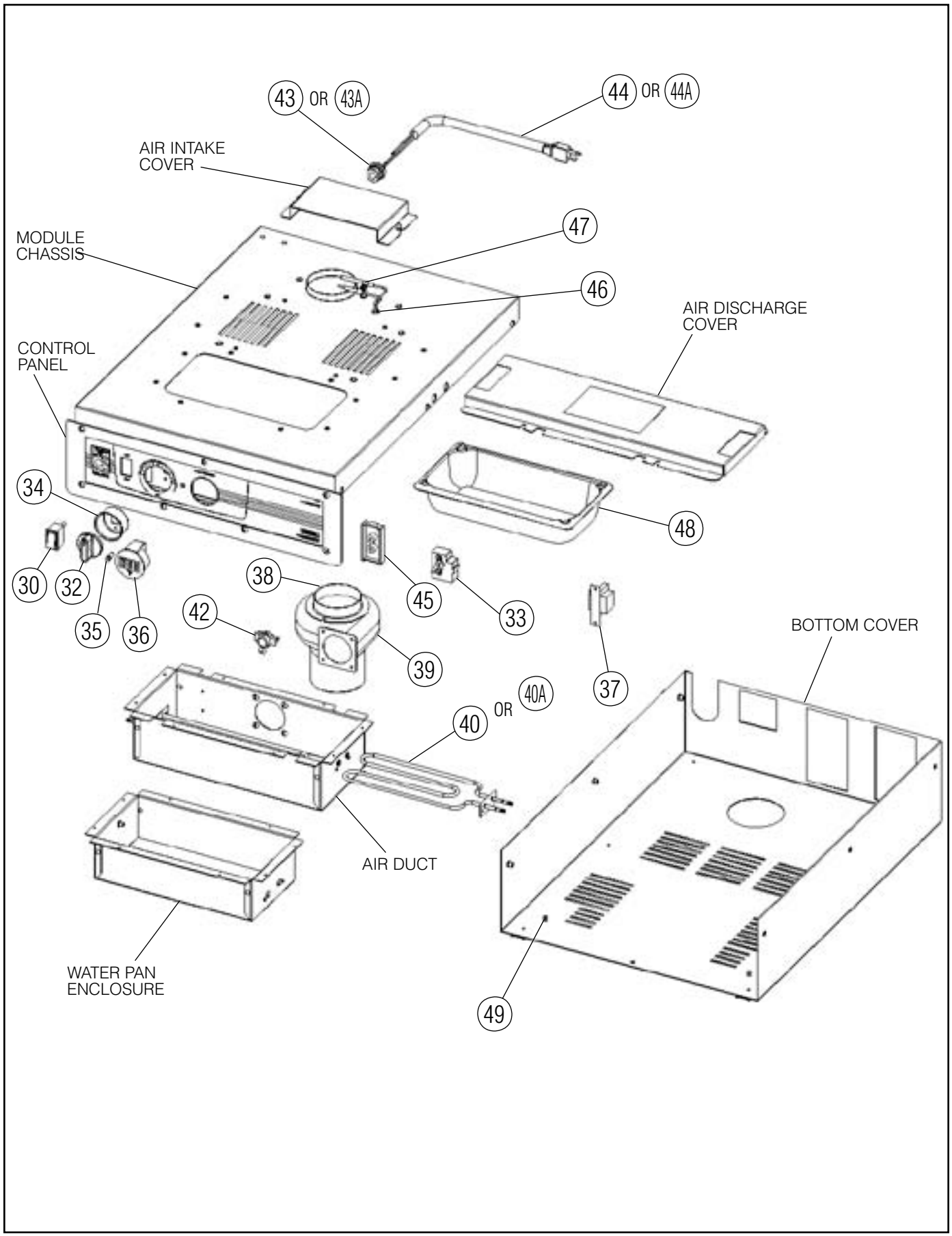
SERVICE and REPLACEMENT PARTS (continued)

C5-CM2000 OR C5-CM1500 COMBO MODULE



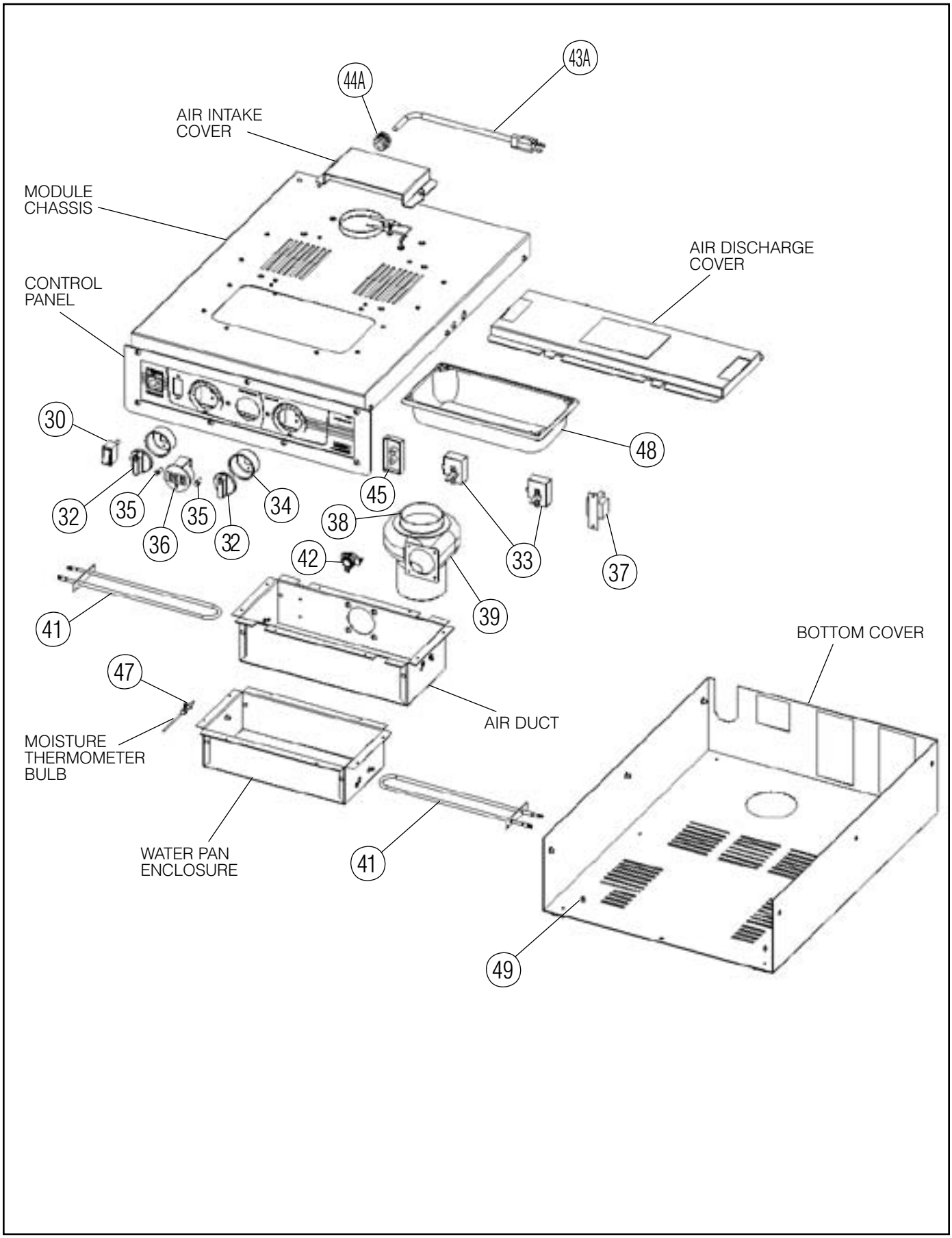
SERVICE and REPLACEMENT PARTS (continued)

C5-HM2000 OR C5-HM1500 HOLDING MODULE



SERVICE and REPLACEMENT PARTS (continued)

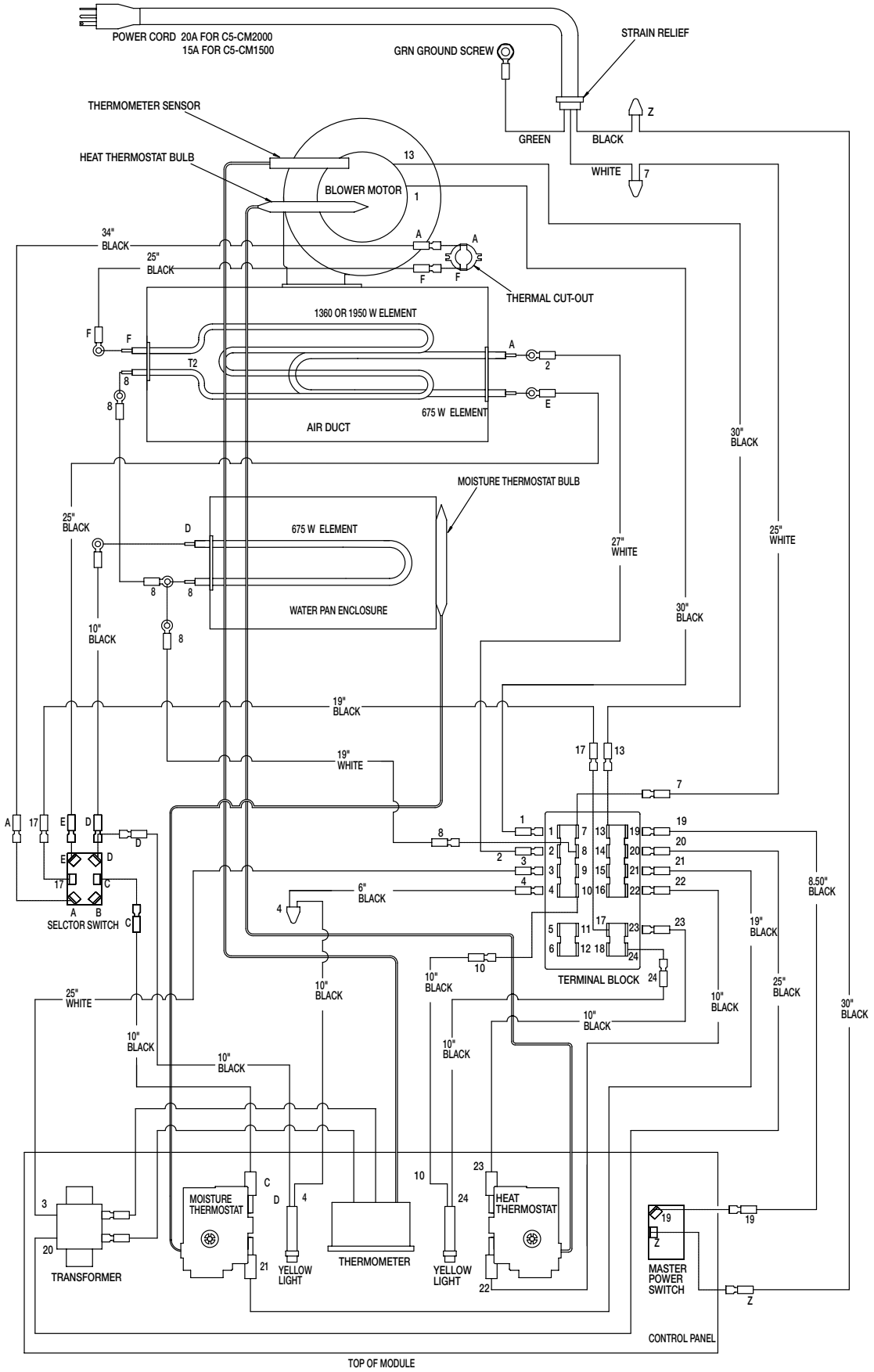
C5-PM1500 PROOFING MODULE



SERVICE and REPLACEMENT PARTS (continued)

WIRING DIAGRAM

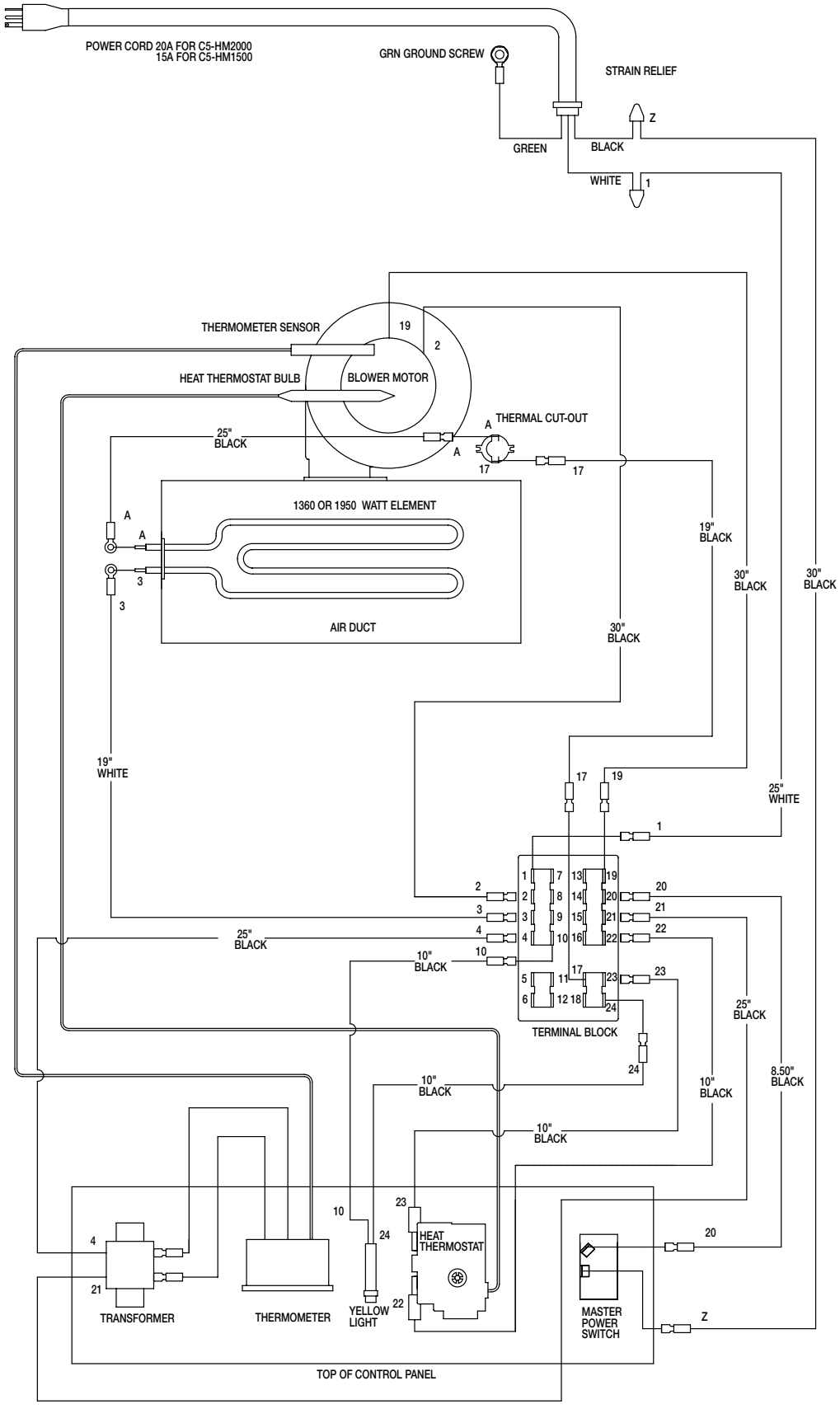
C5-CM2000 OR C5-CM1500 COMBO MODULE



SERVICE and REPLACEMENT PARTS (continued)

WIRING DIAGRAM

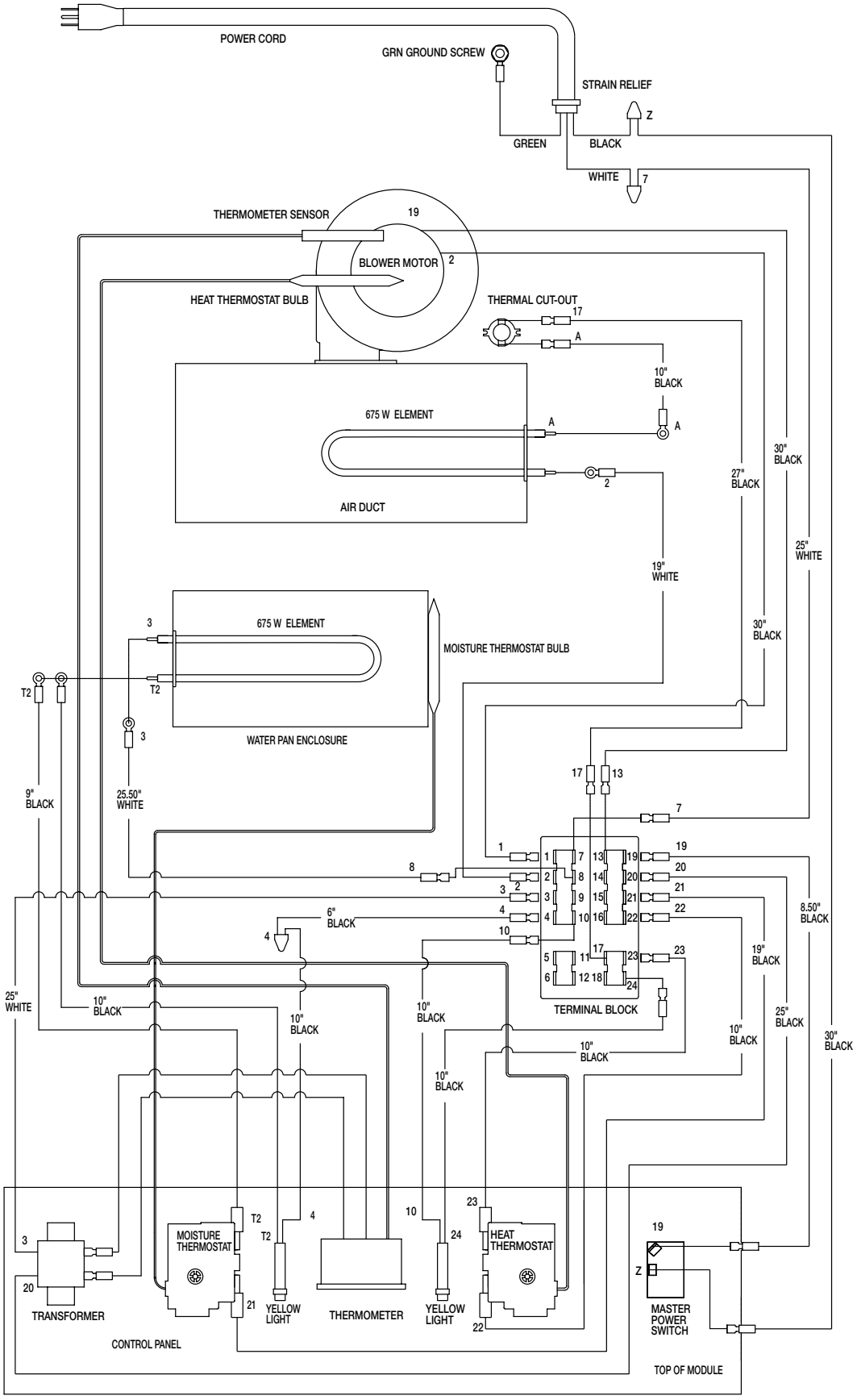
C5-HM2000 OR C5-HM1500 HOLDING MODULE



SERVICE and REPLACEMENT PARTS (continued)

WIRING DIAGRAM

C5-PM1500 PROOFING MODULE



Thank you for purchasing a Metro C5 Controlled Temperature Cabinet. We are certain you will be more than satisfied with its quality and performance. Please fill in the warranty information space below so we may register your warranty. Also, so that we may learn more about our customers and hopefully be of continued service in the future, please take a moment to fill in the customer information space below.

Thank You

CUT ALONG DOTTED LINE

CUT ALONG DOTTED LINE

CUSTOMER INFORMATION

1. Which one of the following best describes your establishment?

a. ❑ Full-Service Restaurant
b. ❑ Banquet Hall
c. ❑ Hotel/Motel
d. ❑ Hospital/Nursing Home
e. ❑ College/University
f. ❑ School
g. ❑ Employee Feeding
h. ❑ Other _____

WARRANTY INFORMATION:

Cabinet Model No. _____
Cabinet Serial No. _____
Date Purchased _____
Customer Name _____
Address _____
_____
_____
Phone No. _____

For warranty coverage, this card must be returned to Metro.

FOLD HERE — DO NOT DETACH

2. Please indicate the two product benefits that were of major interest to you.

a. ❑ Easy-to-use controls
b. ❑ Door selection
c. ❑ Size Selection
d. ❑ Cabinet capacity
e. ❑ Slide selection
f. ❑ Easy-to-clean design
g. ❑ Other _____
_____

3. Main factor that led to your decision to purchase this product?

a. ❑ Product operating and functional features
b. ❑ Overall quality
c. ❑ Price
d. ❑ Availability
e. ❑ Other _____

4. Three sources that led to the purchase of his product — in the order of their impact (1 — being most impact; 3 — being least impact).

a. ❑ Trade Journal Ad
b ❑ Trade Show
c. ❑ Sales Call
d. ❑ Direct Mail
e. ❑ Previous Purchase
f. ❑ Other _____

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STAPLE HERE

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TO INSURE WARRANTY implementation, return the completed registration card within 15 days of cabinets' receipt to: InterMetro Industries Corp., Wilkes-Barre, PA 18705

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Wilkes-Barre, PA 18705

3/03

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Information and specifications are subject to change without notice. Please confirm at time of order.